



Emeril's Pecan-Chocolate Chip Pie

READY IN



75 min.

SERVINGS



10

CALORIES



496 kcal

DESSERT

Ingredients

- 1.5 cups cashew pieces
- 19-inch pie crust dough homemade store-bought
- 0.5 cup semi chocolate chips
- 1 tablespoon flour all-purpose plus more for coating chocolate chips
- 3 large eggs lightly beaten
- 1 cup brown sugar packed
- 1 cup plus light
- 0.5 teaspoon vanilla extract pure
- 0.3 cup butter salted melted ()

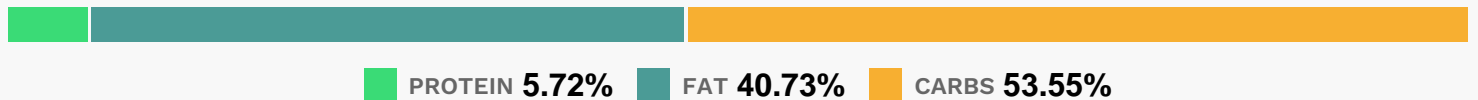
Equipment

- bowl
- oven
- wire rack
- aluminum foil

Directions

- Preheat oven to 375 degrees.
- Spread pecans in crust. In a small bowl, toss chocolate chips in a little flour to coat, then scatter evenly over pecans. In a medium bowl, stir together eggs, brown sugar, corn syrup, vanilla, butter, and flour until well combined.
- Pour filling over pecans and chocolate chips.
- Bake until filling is set and crust is browned, about 70 minutes. (If pie browns too quickly, loosely tent with foil.)
- Let cool on a wire rack at least 1 hour.
- Serve warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:16.92, Glycemic Load:6.7, Inflammation Score:-4, Nutrition Score:9.6660870206745%

Nutrients (% of daily need)

Calories: 496.06kcal (24.8%), Fat: 23.25g (35.77%), Saturated Fat: 8.51g (53.18%), Carbohydrates: 68.76g (22.92%), Net Carbohydrates: 66.88g (24.32%), Sugar: 52.06g (57.85%), Cholesterol: 68.54mg (22.85%), Sodium: 170.15mg (7.4%), Alcohol: 0.07g (100%), Alcohol %: 0.07% (100%), Caffeine: 7.74mg (2.58%), Protein: 7.35g (14.7%), Copper: 0.57mg (28.72%), Manganese: 0.55mg (27.59%), Magnesium: 79.77mg (19.94%), Phosphorus: 185.31mg (18.53%), Selenium: 11.17µg (15.95%), Iron: 2.84mg (15.76%), Zinc: 1.81mg (12.05%), Vitamin B1: 0.17mg (11.47%), Vitamin K: 9.15µg (8.72%), Fiber: 1.88g (7.52%), Vitamin B2: 0.12mg (7.29%), Potassium: 250.9mg (7.17%), Folate: 27.65µg (6.91%), Vitamin B6: 0.13mg (6.44%), Vitamin B5: 0.54mg (5.44%), Calcium: 49.13mg (4.91%), Vitamin A: 227.52IU (4.55%), Vitamin B3: 0.9mg (4.52%), Vitamin E: 0.61mg (4.06%), Vitamin B12: 0.16µg (2.66%), Vitamin D: 0.3µg (2%)